

SHUCKS LEGACY SPECIALS

Aug 17th

FEATURED APPS

Crispy Shrooms 9

Served with Creole ranch

Shucks Wings 10

6 wings made to your liking
buffalo, BBQ, spicy BBQ, or teriyaki.
Try them charred

Creole Crab Oysters 18

5 Freshly shucked oysters topped
with a creamy mix of crab,
muenster cheese and
creole seasoning

DESSERT

Key Lime Pie 6

Poke Bowl* 22

Raw, cubed salmon OR
Ahi tuna with avocado,
steamed rice, fresh sliced
veggies, crispy wonton
chips, seaweed salad &
sides of wasabi mayo and
soy sauce

SEAFOOD BOIL 88

Great for two to split, or
for one to treat yourself!
Two pounds of seafood.

Including: Snow crab,
Lobster Tail, Jumbo Peel N
Eat Shrimp, PEI Mussels, Lit-
tle Neck Clams
& Andouille

Sausage served with corn
on the cob, red potatoes
and hard boiled eggs.
Served with house rice,
baguette and all the but-
ter you could want.

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

Served with house rice, veggies,
baguette, and butter
Monday prices:

1 LB. SNOW CRAB 29

2 LBS. SNOW CRAB 54

(Smother them in our Cajun Butter
Sauce 4)

OYSTER BAR*

SASSY 3.20

(Prince Edward Island)
Distinct sweet brine bal-
anced with a salty snap

MOOKIEMOTO 3.10

(Maine)
Crisp salinity with a clean,
sweet finish

RIPTIDE 2.90

(Massachusetts)
Salty with a dry seaweed fin-
ish

SALUTATION COVE 3.20

(Prince Edward Island)
Deep cup, salty and sweet
finish

EAST POINT 1.90

(Delaware Bay)
Mild flavor with light salt
content

ROUNDABOUT*
26.00
(2 of each)

Deep Sea Flounder 26

Seared AFS flounder topped with deep sea crab meat and our lobster sauce.
Served with sautéed veggies & brown rice and quinoa

Crispy Cajun Basa 18

Golden crispy AFS Basa with a Cajun remoulade drizzle. Served with baby cakes
and coleslaw.

Grilled Shrimp Skewers 24

2 Skewers of jumbo grilled shrimp, served with house rice and sautéed vegetables

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

 = Can be prepared gluten free